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CORN BREAD MUFFINS

THINGS YOU NEED

1 CUP
ALL-PURPOSE FLOUR

1/4 CUP
SUGAR

3 TEASPOONS
BAKING POWDER

1/2 TEASPOON
SALT

1 CUP
YELLOW CORN MEAL

1 EGG
WELL-BEATEN

1 CUP
MILK

5 TABLESPOONS
BUTTER, MELTED

DIRECTIONS

1. Preheat oven to 375°

2. Mix together flour, sugar, baking powder, and salt. Add corn meal.

3. Add to mixture: egg, milk, and melted butter.

4. Beat until smooth, but don’t overmix.

5. Bake in greased muffin pan for 12-15 minutes or until lightly browned.
ORANGE TEA MUFFINS

Recipe makes 10-12 muffins.

THINGS YOU NEED

1 EGG
1/2 CUP MILK
1/4 CUP COCONUT OIL
1 1/2 CUPS ALL-PURPOSE FLOUR
1/2 CUP SUGAR
2 TEASPOONS BAKING POWDER
1/2 TEASPOON SALT
1 TABLESPOON GRATED ORANGE RIND
2 TABLESPOONS ORANGE JUICE (OR 1 TBSP ORANGE FLAVORING)

DIRECTIONS

1. Preheat oven to 400°
2. Grease muffin pan.
4. Mix in remaining ingredients just until flour is moistened.
5. Fill muffin cups 2/3 full.
6. Bake 20-25 minutes or until golden brown.
7. Immediately remove from pan.
COUNTRY MUFFINS

THINGS YOU NEED

1 1/2 CUPS ALL-PURPOSE FLOUR
2 TEASPOONS BAKING POWDER
1/2 CUP SUGAR
1/2 TEASPOON SALT
1/4 CUP SHORTENING (MARGAINE OR BUTTER)
1 EGG
1/2 CUP MILK

DIRECTIONS

1. Preheat oven to 400°

2. Sift together flour and baking powder.

3. Add remaining ingredients. Mix until all lumps disappear.

4. Bake in greased pan for 20 minutes.

*For variety, 1 cup of drained fruit such as blueberries, can be added.*
PUMPKIN MUFFINS

THINGS YOU NEED

1/3 CUP COCONUT OIL (OR 5 TBSP BUTTER OR MARGAINE-MELTED)
1 EGG BEATEN
1/4 CUP MILK
2/3 CUP PUREED COOKED PUMPKIN (CANNED OR FRESH)
1 CUP SUGAR
1 CUP ALL-PURPOSE FLOUR
3/4 TEASPOON BAKING SODA
1/2 TEASPOON SALT
1/4 TEASPOON CINNAMON
1/4 TEASPOON NUTMEG
1/4 TEASPOON GINGER

DIRECTIONS

1. Preheat oven to 350°

2. Brush the mold with oil or butter.

3. In a bowl, combine the oil (or butter), beaten egg, milk, and pumpkin. Beat well.

4. Stir together all the remaining dry ingredients and stir into the liquid until incorporated. Do not beat.

5. Fill the greased molds 2/3 to 3/4 full and bake for 25-30 minutes until lightly browned.

6. Remove from pan and serve warm.
GRAPENUT BRAN MUFFINS

Recipe makes 15 muffins.

THINGS YOU NEED

1 CUP BOILING WATER
1 CUP ALL BRAN CEREAL
1/2 CUP SOLID SHORTENING

MIX ALL TOGETHER AND LET COOL

2 1/2 CUPS ALL-PURPOSE FLOUR
2 CUPS GRAPENUT BRAN CEREAL
1 TEASPOON SALT
2 1/2 TEASPOONS BAKING SODA
1 1/4 CUPS SUGAR
2 CUPS BUTTERMILK
2 EGGS

DIRECTIONS

1. Preheat oven to 375°
2. Mix all together and add cooled all bran cereal mix.
3. Fill greased cavities 3/4 full and bake for approximately 15 minutes.
POUND CAKE

THINGS YOU NEED

1 1/2 CUPS SUGAR
1/2 CUP BUTTER
1/4 CUP CRISCO SHORTENING
3 EGGS SEPERATED
1 TEASPOON VANILLA BUTTER AND NUT FLAVORING
1/4 TEASPOON BAKING POWDER
1 1/2 CUPS ALL-PURPOSE FLOUR
1/2 CUP MILK

DIRECTIONS

1. Preheat oven to 350°

2. Cream together sugar, butter, and Crisco. Add beaten egg yolks. Add flavoring and blend well.

3. Sift together baking powder and flour. Add to creamed mixture alternately with milk.

4. Mix thoroughly, then fold in stiffly beaten egg whites; blend well.

5. Fill the greased cavities 3/4 full, and bake for 15-20 minutes.

Chocolate Pound Cake: Add 2 1/2 tablespoons of cocoa to creamed mixture before adding the other dry ingredients and milk.
SHORTBREAD

THINGS YOU NEED

1 CUP BUTTER AT ROOM TEMPERATURE

3/4 CUP CONFECTIONER’S SUGAR

2 CUPS ALL-PURPOSE FLOUR

1/2 TEASPOON VANILLA

DIRECTIONS

1. Preheat oven to 350 °
2. Cream butter and blend in sugar gradually.
3. Add flour gradually. Add vanilla.
4. Press mixture into a greased cookie mold and bake in center for 15 minutes, or until light brown on top. (Be careful, these cakes brown very quickly near the end of the baking time.)
5. Let shortbread cool in molds 5 to 10 minutes before removing.
CHOCOLATE SHORTBREAD

THINGS YOU NEED

1 CUP BUTTER AT ROOM TEMPERATURE

1 CUP 10X SUGAR

6 TABLESPOONS COCOA

1 TEASPOON VANILLA

1 1/2 CUPS ALL-PURPOSE FLOUR

2 TABLESPOONS CORNSTARCH

1/4 TEASPOON SALT

OPTIONAL: 2/3 CUP FINELY CHOPPED WALNUTS

DIRECTIONS

1. Preheat oven to 325°

2. Grease and flour mold.


4. Sift flour, cornstarch and salt together. Stir in nuts, and mix into creamed mixture.

5. Press into mold and trim. Bake for 20-30 minutes until cookie is firm.

6. Cool 10-15 minutes before turning out.
SUGAR COOKIES

Recipe makes 2 pans of molded cookies.

THINGS YOU NEED

1 CUP BUTTER, SOFTENED
3/4 CUP SUGAR
1/2 TEASPOON SALT
2 EGGS
2 TEASPOONS VANILLA EXTRACT
3 CUPS ALL-PURPOSE FLOUR

DIRECTIONS

1. Preheat oven to 350°

2. Mix butter and sugar until light and fluffy.

3. Add salt, eggs and vanilla. Mix well.

4. Add flour and stir until mixture is well combined.

5. Press dough into mold. Bake for 15-18 minutes until golden brown.

6. Place cooling rack over mold and invert carefully.

7. Remove the mold and allow cookies to cool.
SWISS COOKIES

Recipe makes 2 pans of molded cookies.

THINGS YOU NEED

14 TBSPS (7 OZ.) UNSALTED BUTTER
1/2 CUP CONFECTIONER’S SUGAR
1 TEASPOON VANILLA EXTRACT
2 TEASPOONS LEMON JUICE
2 1/2 CUPS ALL-PURPOSE FLOUR

DIRECTIONS

1. Preheat oven to 425°

2. Beat butter until light, then beat in the confectioner's sugar. Add vanilla and lemon juice.

3. Mix in the flour until the dough is smooth and stiff. You will have to do this with your hands.

4. Press in the mold. Bake for 8-10 minutes or until golden brown.